



DEPARTMENT OF THE INTERIOR
INFORMATION SERVICE

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FISH AND WILDLIFE SERVICE

FOR FOOD EDITORS

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TRY A SEAFOOD APPETIZER FOR YOUR HOLIDAY MENU

Want something different for your festive board? Something special that will make your guests remember your dinner? A seafood cocktail is a smart answer.

For "something special" the home economists of the Fish and Wildlife Service recommend an Alaskan King Crab Cocktail. However, if King Crab meat is not available at your market, either Eastern or Pacific crab meat may be used in this recipe.

KING CRAB COCKTAIL

2 6-ounce packages frozen King crab meat
Lettuce
Cocktail sauce
Lemon wedges
Parsley sprigs

Arrange lettuce leaves in cocktail glasses. Place crab meat on lettuce; cover with cocktail sauce. Garnish with sprigs of parsley and lemon wedges. Serves six.

COCKTAIL SAUCE

3/4 cup catsup
1/4 cup lemon juice
3 tablespoons chopped celery
1/2 teaspoon salt
6 drops tabasco sauce
dash cayenne

Combine all ingredients and chill. Serve six.

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